

# Signature Wedding Packages

## SOUTH BEACH PACKAGE Starting at \$109

- Three Passed Hors d'Oeuvres
- Four Hours of Premium Open Bar
- Champagne Toast
- One Entrée
- Wedding Cake
- Clear Chiavari Chairs with Silver Cushions\*
- Any Color Napkin
- White, Ivory or Gray Linens

## MIAMI BEACH PACKAGE Starting at \$129

- Four Passed Hors d'Oeuvres
- Four Hours of Premium Open Bar
- Champagne Toast
- Two Entrées
- Wedding Cake
- Clear Chiavari Chairs with Silver Cushions\*
- Any Color Napkin
- White, Ivory or Gray Linens

# SUNNY ISLES BEACH PACKAGE Starting at \$149

- Five Passed Hors d'Oeuvres
- Five Hours of Premium Open Bar
- Champagne Toast
- Two Entrées
- Wedding Cake
- Clear Chiavari Chairs with Silver Cushions\*
- · Any Color Napkin
- Any Color Linens
- One Cocktail Display
- Wine Service During Dinner

\*Color upgrade available, surcharge will apply.



## Passed Hors d'Oeuvres

#### Hot Hors d'Oeuvres Selections:

- Brie and Raspberry En Croute
- Pork Belly Steamed Bun, Pickled Vegetable, Chili Aioli
- Mini Beef Wellington, Horseradish Cream
- Thai Chicken Satay, Spicy Peanut Sauce
- Petite Cuban Sandwich
- Beef Empanada, Sauce Romesco
- Blackened Shrimp Taco, Slaw, Cilantro Aioli
- Jerk Chicken Skewer, Pineapple BBQ
- Crisp Tempura Shrimp, Mango-Sweet Chili Sauce
- Spinach & Feta Turnover, Curry Sour Cream
- · Chimichurri Beef Skewer
- Vegetable Spring Roll, Ponzu Sauce
- Petite Crab Cake, Cajun Remoulade
- Beef Franks in Puff Pastry, Truffle Mustard
- Vegetable Pot Sticker, Blood Orange Soy
- · Conch Fritters, Mustard Sauce
- · Meatballs, Sweet Pepper Jelly

### Cold Hors d'Oeuvres Selections:

- Tomato-Basil Bruschetta
- Tuna Poke, Wonton Crisp
- Fresh Mozzarella & Watermelon Skewers, Balsamic Reduction
- Smoked Salmon Mousse, Cucumber
- Brie-Pear Purse
- · Miami Ceviche Shooter
- Melon and Prosciutto Skewers, Orange Blossom Honey
- Deviled Eggs, Country Ham

## Salads

Select one:

#### Farmers Market Salad

• Seasonal Shaved Vegetables, Toasted Pecans, Crumbled Goat Cheese, Florida Citrus and Herb Vinaigrette

#### Florida Citrus and Beet Salad

• Baby Arugula, Shaved Fennel, Goat Cheese Mousse, Walnuts, Champagne Vinaigrette

### Collins Avenue Caesar Salad

• Romaine Hearts, Garlic Croutons, Parmesan Cheese, Blistered Tomatoes and Caesar Dressing



Entrées	<	geach	Reach Sunny St	es Beach
Entrees Paired with Chef's Selection of Seasonal Accompaniments	South	Miam	Sunny	
Slow Roasted Chicken Breast, Green Peppercorn & Brandy Cream Sauce	109	129	149	
<ul> <li>Grilled Salmon, Charred Corn Salsa, Cilantro Lime Butter Sauce</li> </ul>	109	129	149	
Grilled Vegetable Tower, Pesto Cream, Aged Balsamic	109	129	149	
Seasonal Vegetable Risotto, Roasted Portabella Mushroom, Balsamic	109	129	149	
Reduction				
Grilled Churrasco Steak, Chimichurri Sauce	119	139	159	
Stuffed Chicken, Spinach-Mushroom, Manchego, Mustard Jus	119	139	159	
Grilled New York Strip, Petit Syrah Demi, Candied Cipolinni Onion	119	139	159	
Blackened Mahi Mahi, Mango Salsa	119	139	159	
Grilled Filet Mignon, Truffle Demi, Mushroom Confit	129	149	169	
Cornmeal Dusted Grouper, Jicama Slaw, Aji Sauce	129	149	169	
Boneless Braised Short Rib, Braising Liquids, Pine Nut Gremolata	129	149	169	
Duets		each	ceach of	es Beach
Pair a Petit Filet with one of the following selections:	South	de Miani	Beach Sunny st	
Ancho Pepper Dusted Salmon, Citrus Butter Sauce	159	179	199	
Blackened Mahi Mahi, Mango Salsa	159	179	199	
Crab Stuffed Prawns with Chimichurri, Lump Crab Cake & Sofrito	159	179	199	

When selecting the Miami Beach Package or the Sunny Isles Beach Package, the higher entrée price prevails for all guests.



Spice Dusted Spiny Lobster Tail

Prices are subject to change without notice. A \$5 per person surcharge will be applied to groups less than 30 guests. All fees are applicable to 23% service charge and 9% sales tax. All pricing is per person unless otherwise noted. Rental fees may apply.

169

189

209

## Station Dining

## Biscayne Package \$160 per person

Wedding experience includes the following:

- Premium Open Bar with Signature Cocktail
- Seasonally Infused Water Station
- Five Butler Passed Hors d'Oeuvres
- Fruit and Imported and Domestic Cheese Display
- Butler Passed Sparkling Wine with Mango for Wedding Toast
- · Selection of Signature Wedding Cake

#### Salad Station

Select Two:

- Doubletree Signature Spinach Salad, Mangos, Candied Walnuts, Cucumber, Julienne Carrot, Fresh Goat Cheese, Mango Vinaigrette
- Collins Avenue Caesar, Hearts of Romaine, Parmesan, Blistered Tomatoes, Garlic croutons, Caesar Dressing
- Farmers Market Salad, Seasonal Shaved Vegetables, Petite Greens, Herb and Florida Citrus Vinaigrette
- · Heart of Palm and Artichoke Salad, Florida Cherry Tomatoes, Lemon Dressing, Cucumber, Celery
- · Grilled Asparagus, Crispy Prosciutto, Pine Nuts, Shaved Fennel, Arugula



## Composted Entrée

Select Two:

- Cane Sugar Cured Salmon, Cucumber-Mango Salsa, White Wine Butter Sauce
- Roasted Mojo Pork Loin, Stewed Spanish Onions, Roasted Caribbean Root Vegetables
- Peppercorn Crusted Sirloin, Caramelized Pearl Onion and Mushroom Ragout, Asparagus, Red Wine
   Demi
- Yellowtail Snapper, Melon Relish, Orange Vinaigrette, Smashed Yams
- Jerk Chicken, Pineapple Ginger Glaze, Tropical Fruit Salsa
- · Blackened Pork Tenderloin, Black Beans, Avocado Aioli, Fried Plantains
- Broiled Haddock, Green Bean and Tomato Salad, Whole Grain Mustard Butter
- Mixed Grill, Gulf Shrimp, Mahi Mahi, Sirloin, Roasted Fingerling Potatoes, Charred Corn Salsa, Chimichurri

### Pasta Station

Select Two:

- Tri Colored Tortellini, Artichoke Hearts, Black Pepper Alfredo, Tomatoes, Asparagus Tips
- Linguini Bolognese, Shaved Parmesan
- Mushroom Ravioli, Truffle Cream, Wild Mushrooms
- Penne, Spicy Chicken Fra Diavolo
- Farfalle, Italian Sausage, Broccoli Rabe, Olive Oil, Garlic

## Carving Station

Select One:

- Roasted Beef Ribeye, Horseradish Cream, Silver Dollar Rolls
- Hardwood Smoked Pork Loin, Mango Barbeque Sauce, Jicama-Cilantro Slaw, Flour Tortillas
- Roasted Chimichurri Crusted Salmon, Tomato Salsa, Garlic Aioli
- Blackened Mahi Mahi, Coconut-Lime Crust, Grilled Pineapple Rice
- Orange and Cranberry Glazed Turkey Breast, Sourdough Rolls, Garlic Aioli
   Chef Fee \$100++



## Bars & Beverage Information

Wedding Package Pricing Includes:

- Four (4) Hour Open Bar for South Beach and Miami Beach Packages.
- Five (5) Hour Open Bar for The Sunny Isles Beach Package.

Bartender Requirement: One per every 75 guests

Bartender Fee: \$125++ per Bartender

### Premium Brands Open Bar

 Absolut, Beefeater, Bacardi Silver, Dewar's, Bulleit Bourbon, Canadian Club, and Suaza Gold

(Included in package)

### Ultra-Premium Brands Open Bar

 Grey Goose, Bombay Sapphire, Bacardi Gold, Johnnie Walker, Knob Creek, Crown Royal, and Sauza Hornitos Reposado

(\$10 per quest surcharge)

### All Banquet Open Bars Include:

- Mixed Liquor Drinks
- House Wines to Include: Cabernet Sauvignon, Pinot Noir, Chardonnay & Pinot Grigio
- Imported & Domestic Beers, Bottled Waters, Assorted Juices & Soft Drinks (Shots are not available on Banquet Bars)

## Specialty Beverage Stations

Additions to your Hosted Bar Stations Bartender Fee: \$125++ per Bartender

#### Vodka Bar

- Tropical Infused Vodka
- Strawberry-Pineapple, Mango and Mixed Fruit

\$10 per quest surcharge

#### Miami Bar

- Choice of Two Traditional Miami Cocktails
- Piña Colada, Margarita, Sangria or Mojito Bar
- Fruit Garnish and Umbrellas As Needed!

\$10 per quest surcharge



## Signature Wedding Cake

By Edda's, Tina's, Ana Paz, Edible Creations or Divine Delicacies (Included in Package)

## **Enhancements**

### **Appetizers**

- Pan Seared Lump Crab Cake, Jicama Slaw, Cilantro Garlic Aioli - 7
- Citrus Poached Shrimp, Watercress, Florida
   Mustard Sauce, Cocktail Sauce, Grilled Lemon 8
- Wild Mushroom Strudel, Roasted Red Pepper Coulis, Charred Corn Salad, Balsamic Reduction - 6
- Local Ceviche, Florida Citrus, Toasted Plantain,
   Grilled Lime, Micro Cilantro 7

#### Intermezzo

• Sorbet - Lemon, Florida Orange or Raspberry - 5

#### Miami Sweet Table

 Guava and Cheese Pastelitos, Flans, Mini Rum Cake, Petite Key Lime Pie, Churros - 12

#### Viennese Table

 Miniature Pastries, Individual Plated Desserts, Petit Fours, Tortes - 12

### Build Your Own S'mores Station

Marshmallows, Hershey Bars, Graham Crackers,
 Cream Bar, Sliced Bananas, Strawberries, Chocolate
 Vanilla Waffles. — 12

#### Chocolate Fountain

 Melted Chocolate, Strawberries, Bananas, Apples, Marshmallows, Graham Cracker, Cream Puffs, Pretzel Sticks, Kettle Potato Chips - 12

#### Miami Espresso Bar

- Espresso and Cappuccino
- Accompanied by Bailey Irish Cream, B&B and Frangelico, Shaved Chocolate, Flavored Syrups, Cinnamon - 15

(Minimum required)
Barista Fee \$75++

## Cocktail Reception Display

## Domestic and Imported Cheese

Fresh Seasonal Fruit, Orange Honey, Toasted Nuts and Flatbreads - 15

#### Mezze Platter

 Roasted Garlic Hummus, Marinated Feta, Tabbouleh, Artichoke Hearts, Roasted Red Pepper Salad, Baba Ghanoush, Olive Tapenade, Toasted Pita - 10

#### **Antipasto**

 Roasted Vegetables, Cured Olives, Marinated Grilled Artichokes, Buffalo Mozzarella, Blistered Tomatoes, Prosciutto Ham, Salami, Pesto, Flat Breads, Herb Focaccia, Virgin Oil and Balsamic Reduction - 15



## Ceremonies

Ceremonies on the beach requires an additional permit from the city of Sunny Isles Beach and a non-refundable deposit.

- · Up to 25 people \$250.00 Application and Inspection Fee
- From 26 to up 100 people \$650.00 Application and Inspection Fee
- From 101 people and up \$1,650.00 Application and Inspection Fee

Ceremonies on our Terrace overlooking the Atlantic Ocean. Our ceremony rental fee is \$1,200.00, which includes the following:

- · Setup and Breakdown
- · White folding padded chairs
- White runner
- · Small table at front
- Infused water station for your quests
- Atlantic Point backup room in the event of inclement weather, same view.



## Late Night Snacks

#### Sliders

- Beef Sliders, Chipotle BBQ Sauce, Cheddar, Crispy Fried Onion
- Pull Pork, Jicama Slaw
   \$25 per person, (Based on 3 pieces per person)

### Night in the Park

- Mozzarella Sticks, Marinara Sauce
- Pigs in a blanket, Honey Mustard, BBO Sauce
- · Chicken Tenders, Honey Mustard, BBQ
- French Fries, Ketchup
- Potato Skins, Bacon, Sour Cream, Green Onion \$15 per person, (Choice of 3)

### **Chicken Wings**

 Buffalo, BBQ, Cajun, Blue Cheese, Rach, Celery, Carrots \$16 per person

## Taste of Tuscany Pizzas

- Margarita
- BBQ Chicken, Red Onion, Bacon
- Pepperoni\$15 per person

#### Taste of Miami

 Mini Media Noche, Shredded Beef, Lechon, Tostones, Pico de Gallo, Guacamole, Onion and Cilantro, Queso Fresco
 \$18 per person

## Farewell Breakfast

As an addition to your function for the day after.

Minimum of 20 quests.

- Orange Juice
- Cranberry Juice
- Freshly Brewed Regular and Decaffeinated Coffee
- Herbal Teas
- Bakery Basket
- Assorted Preserves and Butter
- Sliced Fresh Fruit and Berries
- Crunchy Granola and Yogurt
- Cage Free Scrambled Eggs
- Seasoned Breakfast Potatoes
- Applewood Smoked Bacon
- Country Sausage\$40 per person

### Specialty Stations Available\*

- Omelet Station
- Waffle Station\$15 additional per person

## Bloody Mary and Mimosas Bar\*

1 Hour: \$15 per person2 Hours: \$20 per person

Attendee required for each Station. \$75++ Attendant Fee \*Bartender Fee: \$100 per event



## **Terms & Conditions**

- A wedding planner is highly recommended to handle your wedding. Our team will be here to assist you in
  any way possible. However, we are a property liaison, not planners; this person will be a liaison between
  you, the client, and the hotel staff. Your planner will serve as a point of contact for all your events such as
  ceremony, reception, décor, vendors etc.
- If your ceremony is taking place here and you would like to do a ceremony rehearsal, we will be happy to
  provide access to the ceremony area or room based on availability. Your officiate or wedding
  coordinator/planner should run your wedding rehearsal for you.
- All food & beverage is subject to a 23% service charge, which is taxable by law at 9%. (subject to change)
- To reserve your date we require a 25% non-refundable deposit of the total estimate.
- Remainder balance of the total estimate contracted due 45 days prior.
- Final guest count and final payment due 15 days prior to event date.
- We are pleased to offer you a discounted Overnight Valet Parking Rate of \$20.00 for the Room Block and \$10.00 for your Special Event Parking.
- Children Meals 2-10 years old we offer Chicken Fingers, French Fries and Fresh Fruit at \$30.00 per child,
   plus tax and service charge. Children ages 2 and under are complimentary.
- Teen's price, from 11 to 20 years old, is \$10.00 off from original price entrée of your selection.
- We allow two (2) to three (3) hours prior to the start of your event for your vendors to set up.
- Bride & Groom must provide menu designated place cards and menu-table breakdown indicating to the banquet staff what entrée selection each guest ordered.
- We offer complimentary accommodations in a One Bedroom Suite for the Night of your Wedding with a \$6,000 food and beverage minimum. Special rates for extra nights for you and your family.
- For the Reception, we provide complimentary floor length linen. Premium linen selections are available through the resort at an additional fee.
- You are welcome to bring your own vendors (florist, photographer, entertainment) and we can also provide
  you with a preferred vendor list.
- Food tastings are available after your contract has been signed. Tastings must be completed at least 60-45 days prior to your event. You may select from our wedding menus up to (2) salads, (3) entrees (Short Rib not included).
- Tastings must be scheduled a minimum of two weeks prior to tasting date. Tastings are available on
   Thursdays or Fridays from 11AM 2PM for a maximum of four (4) guests.
- Outdoor events must end by 10pm. The outdoor event requires a \$100 city permit fee.

